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ABSTRACT

Our invention concerns spreadable and/or spoonable water continuous, gelatin free cream alternatives comprising 10 to 50 wt% of a fat blend and up to 5 wt% of a biopolymer other than gelatin as a thickener, in addition to water as continuous phase, which creams display a Stevens value at 5°C (S_5) of more than 100 gram, while the fat blend comprises vegetable fat(s) and 5 to 75 wt % of dairy fat and which fat blend displays a solid fat index (NMR-Pulse on stabilised fat) at 5°C (N_5) and at 15°C (N_{15}) such that the ratio between N_{15} and N_5 (i.e. N_{15}/N_5) is less than 0.60.